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PECORINO GROTTA DEL FIORINI

CODE	31349
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Sheep's milk
WEIGHT	1,8 kg approx

Pecorino of the Tuscan peasant tradition, aged in caves

DESCRIPTION	Tuscan pecorino produced with pasteurised sheep milk and with a strong personality thanks the refinement in cave
APPEARANCE	The rind shows white-gray molds due to aging; the texture is compact but soluble, with well distributed tiny eyes
TASTE	Sweet, with vegetal and cellar notes, long and persitent
MATURING	At least 5 months
PRODUCER	Caseificio Il Fiorino - Roccalbegna (GR) - Tuscany
OUR SELECTION	When we met Angela and Simone, besides being impressed by their cheerfulness, we liked their philosophy: the milk, for example, is collected exclusively from local selected farms in Maremma area
CURIOSITY	Il Fiorino Dairy is located in Paiolaio in a small medieval village in Roccalbegna in the upper Albegna Valley, on the slopes of Monte Amiata

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